

# Sacred Heart Cathedral School Pumpkin Bread

(This recipe makes two loaves of bread.)

3 c. flour	2 c. pumpkin puree
2 c. sugar	1 c. oil
1 tsp. salt	4 eggs, beaten
2 tsp. baking soda	1/2 c. water
1/2 tsp. nutmeg	
1/2 tsp. allspice	1 c. chopped nuts
1/2 tsp. cinnamon	(pecans or walnuts)

1. Preheat oven to 350 degrees.
2. Sift together the flour, sugar, salt, baking soda, nutmeg, allspice, and cinnamon. Set it aside.
3. In a large bowl, mix the pumpkin puree, oil, eggs and water.
4. Combine the flour mixture into the pumpkin mixture. Mix just until moistened.
5. Fold in the nuts.
6. Pour into two greased 9"x 5"x 3" loaf pans. Bake for 50-60 minutes or until you can see the edges pulling away from the pan. Do not bake in the microwave. Remove from the pan and cool completely.

Slice the entire loaf of Pumpkin Bread and wrap it in aluminum foil before sending it to school. Bread may be baked ahead and frozen.

Canned pumpkin equivalents:

15 ounce can	=	1 $\frac{3}{4}$ cups pumpkin
29 ounce can	=	3 $\frac{1}{2}$ cups pumpkin

**Please make two loaves of Pumpkin Bread  
and send the bread to school by Friday, November 3rd.**

**Send it in early and we'll freeze it for you!**

One of the things that make our Pumpkin Run so special is the delicious Pumpkin Bread which we offer to all participants after the race.

**THANK YOU VERY MUCH FOR YOUR HELP!**

The Great Pumpkin Race and Little Pumpkin Fun Run  
November 4, 2017 \* 8:00am